

AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

1. (Currently Amended) A process for preparing fruit spread, wherein the process does not include the addition of a sugar, sweetener, pectin or gum, comprising the steps of:
 - (i) preparing a first fruit pulp by crushing fruits,
 - (ii) incubating the first pulp with 0.75-1.25% ~~pectolytic~~ pectinolytic enzyme of ~~enzyme activity 1590 units/ml of PolyGalactouronse and 17.7 units/gm of Pectin Methyl Esterase at 27-40°C for a period of 20 to 40 minutes to allow the~~ first pulp to liquefy thereby lowering the viscosity of the first pulp by 60-80%;
 - (iii) heating of the enzyme treated first pulp to inactivate the enzyme with mixing to attain a temperature of 65-75°C followed by immediate cooling to room temperature of 27-30°C and filtration through muslin cloth to get obtain strained fruit juice;
 - (iv) concentrating the strained fruit juice ~~by employing vacuum evaporation using thin film evaporator at the temperature of 40-45°C with system pressure vacuum 22-24 inches to obtain high total soluble solids of 70-72° Brix;~~
 - (v) preparing a second fruit pulp by crushing fruits and incubating the fruit ~~juice concentrate~~ pulp with 0.75-1.25% ~~pectolytic~~ pectinolytic enzyme of ~~enzyme activity —1590 units/ml of PolyGalactouronse and 17.7 units/gm of Pectin Methyl Esterase at 27-40°C for a period of 20-40 minutes to reduce the viscosity of the fruit pulp by 30-50%; and~~

(vi) mixing 20 to 30% of the fruit juice concentrate of (iv) with the second fruit pulp of ~~step~~ (v) to obtain a mixture having total soluble solids content from 30-45°Brix, followed by boiling the mixture to obtain a fruit spread of 68-70° Brix.

2. (Currently Amended) The process of claim 1 wherein the fruits are selected from the group consisting of jack fruit, papaya, apple, banana, guava, mango and *Zizyphus mauritiana Lamk.*

3. (Previously Presented) The process of claim 1 wherein liquefaction of pulpy fruits is done to the extent of 40-70% pulp viscosity reduction by the addition of a pectinolytic enzyme.

4. (Currently Amended) The process of claim 1 ~~further comprising wherein the step of subjecting the fruit juice concentrate of step (v) to vacuum concentration~~ strained fruit juice is concentrated by using thin film evaporator at ~~the~~ a temperature of 40-45°C with system pressure (vacuum 22-24 inches) to obtain high total soluble solids of 70-72° Brix.

5-6. (Canceled)

7. (Currently Amended) The process of claim ~~[[3]]~~ 1 wherein the pectinolytic enzyme comprises Pectinase, wherein the enzyme activity in terms of Polygalacturonase is 1590 units/ml and Pectin methylesterase is 17.7 units/gm.